



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

PARK PLACE HOSPITALITY LLC
HILTON GARDEN INN
11600 W PARK PL
MILWAUKEE, WI

8/1/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-501.17	Undated deli meats, wings, sausage, pizza sausage, pastas and soft cheeses(feta). Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	8/15/2013
4-301.14	At both hood systems, there are missing vents/spacers. Install and/or replace missing spacers so that there are no gaps. Provide an approved ventilaton hood for all required cooking equipment.	8/15/2013
5-202.11	Plumbing items: 1. Cap off the old plumbing where there was a handsink at the cook to order grill. 2. Caulk around the handsink at the main hood on the left. 3. Repair the leaky faucet at the dishwasher. 4. At the bar, repair both keg cooler condensate lines so that water does not accumulate in the coolers.	8/15/2013



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5-205.11	The handsink at the cook to order grill was blocked by a cart. Make sure all handsinks have paper towels. Handsink was not available for use. Make sure the handsink is always available.	8/15/2013
68-4	Post a copy of your current Food Dealers License.	8/15/2013

Notes:

FDL - no, see Routine order
CFM - no, see Special order

Dishwasher ran at 164.4F - Pass

Notes: Do the following:

1. Discontinue using towels under cutting boards. Get Board Mates for that purpose.
2. No personal beverages on prep tables. Designate an area for that.
3. The prep cooler at the cook to order station had inconsistent temperatures an inspector couldn't determine the cause. Some items temped at 46F. Self monitor the cooler for problems.
4. Clean the cutting boards better to remove deep stains or replace them.
5. Clean the slight amount of mold out of the small ice maker.
6. Weatherstrip the rear food loading door so that gaps are sealed.

*****Equipment Specialist Mark Malin will be consulted regarding the need for salad bar end caps. Inspector will recontact chef will results. klg

On 8/1/2013, I served these orders upon PARK PLACE HOSPITALITY LLC by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature